

# Keeper of the Seven Keys

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4.5**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (63.6%)	81 %	4
Grain	Viking Pale Ale malt	0.5 kg (9.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Viking Cookie Pale Ale	0.5 kg (9.1%)	79 %	25
Sugar	Cukier kandyzowany	0.5 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11 %
Aroma (end of boil)	East Kent Goldings	30 g	30 min	5.1 %
Whirlpool	Bohemie	25 g	0 min	6.14 %
Whirlpool	East Kent Goldings	25 g	0 min	5.1 %
Whirlpool	Sladek	10 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1000 ml	Fermentum Mobile